



FINISHING TOUCHES

DESSERT BARS, PER DOZEN

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- Variety cheesecake bars
- Pecan chocolate bars
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Square petit fours

COOKIES, PER DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- White chocolate macadamia

ICE CREAM SUNDAE BAR, 25 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch

Select 3 from the following toppings:

- Chopped nut topping
- Rainbow sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- Gummy bears
- M & M's

SNACKS, BY THE POUND

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pretzels
- Mixed nuts

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS, BY THE POUND Served with crackers

- Spinach and artichoke dip
- French onion dip
- Southwestern guacamole
- Ranch dip
- Chipotle spinach-artichoke dip
- Shrimp dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS, SMALL (25- 45) MEDIUM (50-75), LARGE (75-100), PER PERSON

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Grilled chilled balsamic vegetables
- Baked brie en croust
- Mini rollers
- Tea sandwiches with assorted fillings: (Select 2,3 types)
tuna salad, egg salad,
chicken salad, seafood salad
- Fresh seasonal fruit

CARVING STATION, BY THE POUND

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



HORS D'OEUVRES

PRICED PER PERSON

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event. We calculate 2 pieces per person.

HOT

- Spanakopita
- Chicken drumettes your way
- Petite brie and pear in phyllo
- Coconut shrimp
- Mini beef wellington
- Sausage bites with champagne mustard and white wine
- Mini eggrolls
- Mini crab cakes
- Blackened chicken skewers
- Scallops wrapped in bacon
- Thai chicken springrolls
- Cocktail meatballs (sweet & sour, teriyaki, swedish)
- Parmesan artichoke hearts
- Mushroom vol-au-vent
- Chicken & mushroom quesadilla tapas
- Fig and marscapone in phyllo
- Roasted red pepper and gouda quesadillas
- Dilled cheese puffs
- Honey ginger chicken satay
- Brie raspberries and almonds in phyllo
- Parmesan artichoke hearts
- Mini beef empanada
- Mini quiche
- Thai beef satay

COLD

- Vegetarian sushi roll
- Assorted finger sandwiches
- Shrimp cocktail
- Italian antipasto skewers
- Shrimp and mango skewers with citrus-lime glaze
- Tortilla pinwheels
- Melon skewers with prosciutto ribbons
- Tomato, mozzarella and basil crostini
- Belgium endive and herbed goat cheese
- Tuscan style bruschetta

H O R S D ' O E U V R E S



BEVERAGES

HOT, SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Starbucks' regular and decaffeinated coffee
- Hot Lipton tea
- Herb Tazo - celestial tea
- Hot cocoa

COLD

- Bottled soda (20 ounce)
- Bottled waters (1/2 liter)
- Bottled juices
- Milk (pint)
- Sports drinks
- Energy drinks

PUNCHES, SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Lemonade or fruit punch
- Island pineapple sparkling punch
- Iced tea
- Cranberry punch
- Champagne sorbet punch
- Passionfruit guava punch
- Citrus trio punch

B E V E R A G E S